

Bay Lobsters Cafe & Fish Market

3423 Cleveland Rd., Wooster, OH 44691 330-601-1200 baylobsterswooster.com

Seafood Lovers Clambake for Two

Ingredients (*optional)

1 dz. of your favorite Clams
 1 lb. Mussels*
 2 – 1-1/4 lb. Live Lobsters*
 1/2 lb. raw Shrimp*
 1/2 lb. Dry Pack Sea Scallops*
 6 unpeeled Red Potatoes, cut into quarters*
 1 large Onion, cut into quarters
 1/2 Cup Bay Lobsters Creole Seasoning and/or Zatarain's Crab Boil Bag
 6 Garlic Cloves
 2 Lemons cut into halves
 8 oz. Clam Base or large can of Clam Juice
 1/2 bottle White Wine
 1/2 lb. Andouille or Smoked Sausage, cut in slices*

Here's what to do:

Fill a large stockpot with a straining basket, 2/3 full of water. Add clam base or clam juice. Add potatoes, onions, garlic, Creole seasoning, lemons, wine and sausage to the water. Cover the pot and cook over medium heat, until potatoes are soft; approximately 45 minutes.

When the water comes to a rolling boil again, add lobsters, clams and mussels and cook for 10 minutes. Remove pot from heat; then add shrimp and scallops. Keep pot covered and let sit for 5 minutes.

Take the basket with the seafood in it out of the pot. Pull lobster claws and tail from the body of the lobsters. On a large platter place the seafood, sausage and potatoes all together and serve with melted butter, cocktail sauce and /or hot sauce. You can also use the broth for dipping.

Prices subject to change without notice.

Pre-ordering 1 week in advance is recommended.

Live Lobsters – Hard-shell – any size from 1-1/4 up to 3 lbs. or more	Market Price
Red King Crab Legs: 6/9 size (the biggest) 9/12 size (medium size, but still huge) 16/20 size (smallest, but still big)	Market Price & Sizes May Vary
Snow Crab Clusters - the largest size available (Size 12/Up or 8 Up)	Market Price
Variety of Shrimp available –Wild and Farm-raised/Imported *Ask about the Wild Red Argentina Shrimp with a taste and texture similar to lobster.	Market Price
PEI Mussels	\$4.50 per lb.
New England Clams (Littleneck, Middleneck, Topneck, Cherrystones – min. of 100 for Topneck and Cherrystones) Washing and Bagging Charge	Market price... may fluctuate. \$7.00 per 100 (can be pro-rated)
Butter Warmers	\$6.99 each
House New England Clam Chowda –1 gallon (also available in 1/2 gal. or any other amount.)	\$72.00
House Freshly-Made Coleslaw	\$5.00 per lb.
Bibs	\$.25 each
Fiber Clam Bowls	\$.30 each
Soufflé Cups for butter – 2 oz.	\$.06 each
Clam Bags (strong, food-safe, boilable nylon bags or traditional cheesecloth bags)	\$.14 each

Clambake Tips

- Melt some butter while your clambake is steaming. (Approx. 1 lb. for 8-10 people.)
- Keep all seafood cold till you are ready to cook it. Around 33 ° - 35 ° degrees is ideal. Most home refrigerators are around 40 ° degrees. So keep it in the coldest part of your fridge, covered with a bag of ice. Lobsters can be stored in the fridge in the box you take them home in or an insulated cooler with cold packs. If you do not have space in the fridge, an insulated cooler with ice packs will work too. Just allow the clams and mussels to get air.
- Check each clam to ensure that the shell is tightly closed. Discard any clam that is open and will not close after tapping it or holding it shut for a few seconds.
- Begin your clambake with a clean clam. BayLobsters clams have a reputation for being very clean. Our clams are power-washed before they are shipped to us. We can also wash (using water only) and bag them for you for an additional charge. We are not able to “purge” them because this must be done immediately before they are cooked.
- To purge the clams, using cold water, soak them in kosher or sea salt (1/4 cup per quart) and black pepper (2 teaspoons per quart) for approximately 30 minutes per 100. They will spit out the dirt and sand but will not ingest the salt and pepper. You can repeat till you don't see any more traces of sand in the water. Instead of pouring the clams and water into a strainer, pull the clams out of the water. Sand has sunk to the bottom of the bowl; pouring the water into a strainer will pour it back over the clams. There is no method that guarantees it will get all the grit out of a clam. But this one works well.

IMPORTANT REMINDERS:

- Consumption of raw or undercooked seafood and/or poultry products may cause serious injury, including death, to individuals that are underage, elderly or suffer from medical or immune system deficiencies.
- Contain fire underneath steamer.
- Never let flames or hot coals touch the sides of the cooking equipment. *This burns and damages the equipment* and also causes the broth to evaporate and the bake to burn.
- If you are renting a burner, start burner on 1/2 power and turn up to full power after 5 minutes.
- Use gloves and caution when lifting the baskets in and out of the steamer. The baskets will definitely be hot.
- NEVER start your clambake without the proper amount of water in steamer. THIS WILL DESTROY BOTH OUR STEAMER AND YOUR CLAMBAKE!
- HAVE FUN AND ENJOY!

Choose a safe place set up your equipment and get your heat source started. Do NOT put your clambake steamer on a grill, in many cases, the grill is not sturdy enough and will not create enough heat for your clambake. A charcoal fire is the most common heat source for clambakes. You do need a very source that gets very hot. We have pots and burners available to rent with advance notice. If a burner is not available, use blocks or bricks to make a pit (see diagram on reverse side) to raise your steamer above the height of the fire. It is important to keep the fire contained under the steamer. This will help to ensure a hot fire and the quality of your clambake.

Drain out any water that has accumulated from melting ice. Add FRESH water to your clams and put the pot over the heat. USE PLENTY OF WATER at least 16 ounces (2 cups) per dozen clams. Without enough water, the steamer pot may burn through, and you are responsible for any damage that may occur.

Heat the clams until steam escapes from around the lid. Keep lid tightly in place while cooking. Once you see steam, set your timer for 40 - 50 minutes. No peaking! Removing the cover before this time will result in the loss of steam and heat. The more often the lid is removed, the longer it will take to for the clams to cook. If too much steam is allowed to escape, the clams will not open. With sufficient time and heat, all clams that are going to open will. However, cooking time will vary depending on the size and type of steamer, the weather, and the temperature of the heat source. Be very cautious when lifting the lid; the heat and steam will burn you if you are not cautious!

Live Lobsters Lobsters can be cooked in the clambake steamer by placing the lobsters directly over the contents of the clambake. Steam according to size: 1 – 1 ¼ lbs., 10 – 12 Min., 1 ½ - 2 lbs., 15 – 18 Min., 2 ½ - 5 lbs., 20 – 25 Min. A separate pot for lobsters may be more convenient.

Lobster Tails Place directly on steamer contents and steam for about 40 minutes if tails are frozen, 30 minutes if tails are thawed. To boil separately, place tails in salted cold water. Bring to a boil and simmer for about 15 to 20 minutes. If you plan to thaw the tail, it should be cooked immediately. NEVER thaw a lobster tail more than an hour before you plan to cook it.

Crab Legs Place aluminum foil on steamer contents, crab legs on top of that. Steam about 20 minutes if frozen and 10 minutes if thawed. Remember, crab legs are precooked. You are only heating them through, not cooking them.

Mussels take a very short time to cook. Put them on the steamer contents and cook for 5 to 10 minutes. DO NOT overcook.